



HONNE

PROFESSIONAL
COFFEE
GRINDER



IDEAL COMBINATION
of **PRECISION** and
STRENGTH
THE NEW WAY TO
“ESPRESSO” YOURSELF



STEPLESS TECHNOLOGY

you can set the wanted granulation with micrometric accuracy;



“ON DEMAND” GRINDING

no ground coffee remains on the knives, which would subsequently oxidize in rapid pace. Therefore, coffee loss is limited;



HYBRID KNIVES

of which 2 are conical and 2 are flat, resulting in an ideal coffee granulation for espresso. The hybrid knives are food friendly, thus preventing the alteration of the specific coffee taste, while simultaneously doubling the amount of ground coffee;



COLD GRINDING

500 rotations / min, by gearing down the speed of the magnetic motor;



VOLUMETRIC DOSAGE, resulting in identical portions for each brewed coffee;



PERMANENT MAGNET MOTOR

with high efficiency, both in terms of electricity consumption and power;



ELECTROMAGNETIC COUNTERS AND TIMERS

for each coffee container;



THE POSSIBILITY OF GRINDING TWO TYPES OF COFFEE

having a very low retention in the superior knife's cylinder that is smaller than 0.4 grams;



ENERGY EFFICIENCY

Low power consumption